AMERICAN RANGE

QUALITY COOKING EQUIPMENT

DESIGN CLASS FUNCTION

PRODUCT BROCHURE

2 0 1 2

OUR HISTORY

This American story starts during the hectic times of World War II at an era where basic necessities were scarce and people went through life without common comforts that are now mostly taken for granted.

My father in his early 20's, was married with children and living in a very cold region of the world with few available natural resources. He longed for a warm home for his young family.

"Necessity is the Mother of All Inventions". My Father, Mourad Demirjian, with a background as a plumber, came up with an idea of using diesel fuel as a heat source. He realized that if he developed a way to control the amount of diesel fuel discharging he could achieve a constant flame. He developed a drip method system that could regulate the amount of fuel discharging. Then, he designed a path of travel to allow the discharging fuel to flow into a welded metal chamber. Once capturing a clean burning flame, he used special louvers and heat transfer panels to radiate constant heat into the room.

Once that was achieved, he set his sights on designing a special flue to exhaust fumes, produced by the burning fuel, out of the room. After a few adjustments he had created his viable fuel-efficient space heater.

My Mother, being the center of the community, had many friends and relatives stopping by for visits. Once they took notice of our warm home there was an immediate demand for my father's new space heater. As you can imagine, my father left his job as a plumber to focus on building his new space heaters to fulfill the quick rising demand. Later models incorporated a glass window to view the burning flames and a hot plate on top to keep food warm. I remember as a small child using it to melt cheese on bread for a quick snack.

In the late 60's my family immigrated to the United States. In the early 70's we started building custom commercial cooking equipment. This led us to develop our own brand of a production line-up of cooking equipment based on those one-of-a kind designs, which is supplied nationally and internationally to the food service industry. Along with building quality equipment we have also built quality relationships. These relationships created another demand and inspired us to build our commercial grade residential cooking appliances.

Shane Demirjian
President/Owner

AMERICAN RANGE
QUALITY COOKING EQUIPMENT

1947

1947

1945

1945

1945

1945

1969

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

AMERICAN RANGE

AMERICAN RANGE
QUALITY COOKING EQUIPMENT

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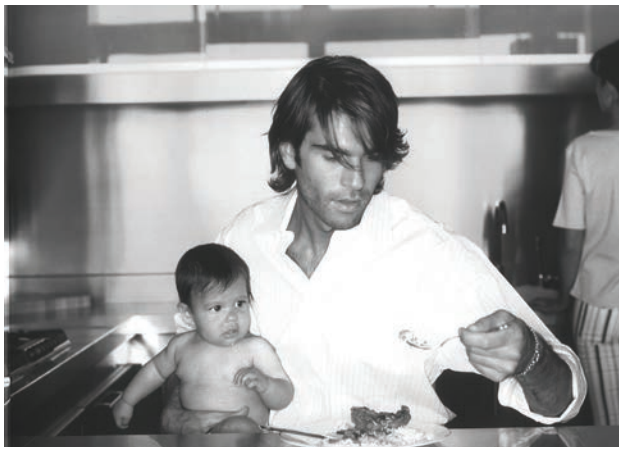
13592 Desmond St., Pacoima, CA 91331 - 818.897.0808 - 888.753.9898
www.americanrange.com

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

CUISINE SERIES



CUISINE FEATURES

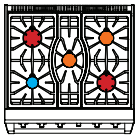
- Sealed cook top makes clean up easy
- At 5.5 cubic inches, the Cuisine Series oven capacity is the largest in its class
- Five in Four - more burners available for your cooking needs in a traditional four burner cook top area
- The ceramic tile burner 1850°F surface is a searing source of infrared energy for broiling
- Island trim standard on all models; "stub back" model shown in photographs

CUISINE SERIES

SEALED BURNER FREESTANDING GAS RANGES

30”

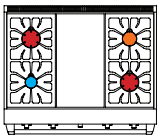
Cuisine range with 5 sealed gas burners,
30” Innovection® oven with infrared gas broiler.
Island back included and installed.
Shown with optional leg caps & 4” riser.



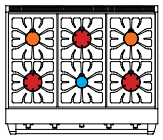
ARR-530

36”

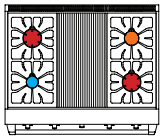
Cuisine range with 6 sealed gas burners,
36” Innovection® oven with infrared gas broiler.
Island back included and installed.
Shown with optional leg caps & 4” riser.



ARR-436GD



ARR-636



ARR-436GR

● 17,000 BTU (lg) ● 13,000 BTU (md) ● 9,000 BTU (sm)

See page 11 for illustration of island back.

RAPID HEAT OUTPUT

Rapid heat output and superior heat distribution boils water, sautes and cooks your favorite dishes, while reducing cooking time.

3 sizes of burners serve your everyday needs:

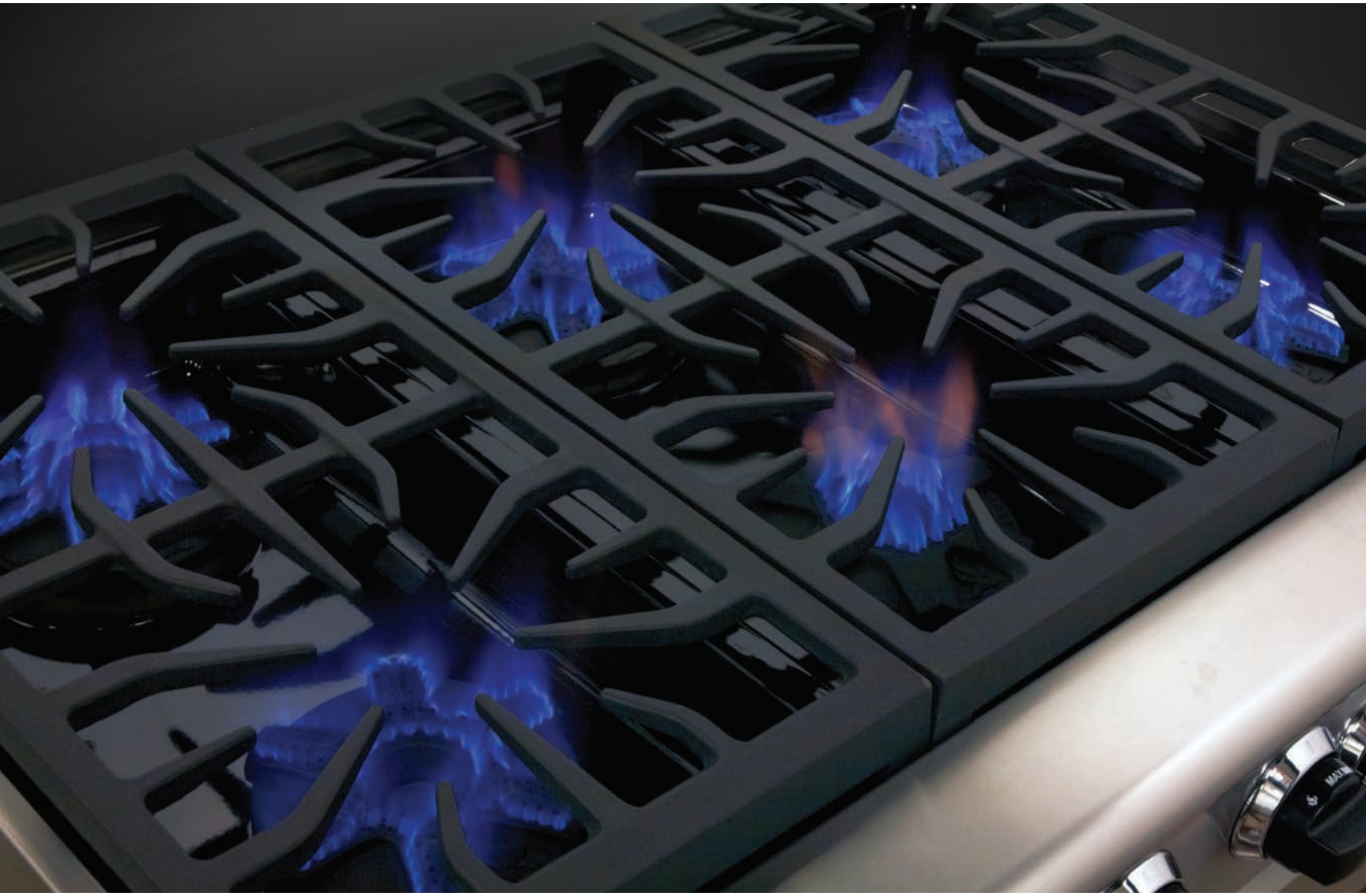
Large burner:	17,000 BTU
Medium burner:	13,000 BTU
Small burner:	9,000 BTU

CUSTOMIZE YOUR RANGE

Now you can customize your American Range to match your kitchen setting. Pick from numerous colors and finishes to give your range a unique one-of-a-kind look. For more details regarding color and finish options go to our website; www.americanrange.com.

For color chart please go to page 11.

PERFORMER SERIES



THE **POWER** OF COOKING AT HOME

PERFORMER FEATURES

- Most powerful gas surface burners in the industry
- Burner flame geometry creates an even pattern for quick heating
- 25,000 BTU/Hr, 18,000 BTU/Hr and 12,000 BTU/Hr standard burner power levels
- The ceramic tile burner 1850ºF surface is a searing source of infrared energy for broiling

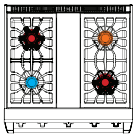
PERFORMER SERIES

OPEN BURNER FREESTANDING GAS RANGES

TRUE COMMERCIAL PERFORMANCE

30”

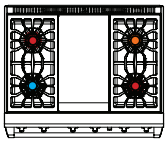
Performer range with 4 lift-off open gas burners, 30” Innovection® oven with infrared gas broiler.
Island back included and installed.
Shown with optional leg caps & 4” riser.



ARROB-430

36”

Performer range 6 lift-off open gas burners, 36” Innovection® oven with infrared gas broiler.
Island back included and installed.
Shown with optional leg caps & 4” riser.



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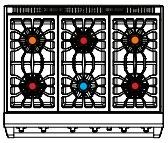

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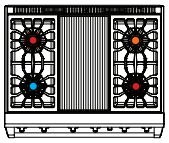


ARROB-436GR

● 25,000 BTU (lg) ● 18,000 BTU (md) ● 12,000 BTU (sm)

See page 11 for illustration of island back.

FEEL THE POWER

Large burner: 25,000 BTU
Medium burner: 18,000 BTU
Small burner: 12,000 BTU

LIFT-OFF OPEN BURNER

Our exclusive 6 star lift-off open burner is specially designed for high performance and even heat distribution.

The easy lift-off feature makes cleaning of burner head quick and easy.

S/S SPILL TRAY

All Performer series open burner ranges are equipped with all Stainless Steel pull-out trays to catch spill-overs.

HERITAGE CLASSIC SERIES

HERITAGE CLASSIC RANGE FEATURES

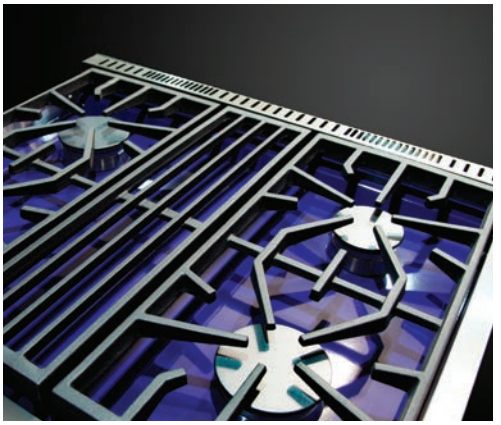
LARGEST OVEN CAPACITY IN THE INDUSTRY

Our 30" and 36" range ovens can easily accommodate a full size commercial sheet pan.

Oven capacity: 18" oven - 2.7 cu. ft. 30" oven - 4.9 cu. ft.
24" oven - 3.8 cu. ft. 36" oven - 6.0 cu. ft.

INNOVECTION® OVEN TECHNOLOGY

Innovection® Convection with it's dual fan system, optimizes uniform air flow and balances turbulent heat distribution when baking, roasting and dehydrating food, reducing cooking time, reducing gas usage, and delivering a superior product.



ISLAND BACK RISER

Island back riser comes equipped and installed on several of our ranges.

HEAVY DUTY KNOBS

Solid die cast heavy duty satin finish black knobs set in a chrome plated bezel with LED indicator lights for each knob, illuminate when burners are on.
Knobs also available as an option in Red or Burgundy.

RAPID HEAT OUTPUT

Rapid heat output and superior heat distribution boils water, sautes and cooks your favorite dishes, while reducing cooking time.
3 sizes of burners to serve your everyday needs.

LIFT OFF BURNERS

Spills happen. Our stainless steel sealed cooktop contains more than a gallon of liquid spills.
Burner caps and rings lift off for easy cleaning and are dishwasher safe.

MIRROR CHROME GRIDDLES (UPGRADE OPTION)

Our new mirror chrome griddle finish is a shining example of our commitment to cooking innovation. Four models to choose from – flat, half-flat-half-grooved with flavor separator, and all-grooved, to help the discerning chef prepare dishes with restaurant-style look and flavor in the comfort of your own kitchen.

CUSTOMIZE YOUR RANGE:

Now you can customize your American Range to match your kitchen setting. Pick from numerous colors and finishes to give your range a unique one-of-a-kind look. For more details regarding color please see page 32 or go to our website www.americanrange.com

DESIGNER COLORS

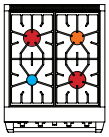
Crimson Red
Sapphire Blue
Yellow
Forest Green
Chocolate
Raven Black
Dark Blue
Alpine White
Sandstone
Gun Metal Grey

HERITAGE CLASSIC SERIES

SEALED BURNER FREESTANDING GAS RANGES

24"

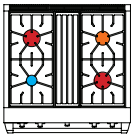
Heritage Classic range
with 4 sealed gas burners,
24" Innovection® oven
with Inconel® infrared broiler.
Shown with optional leg caps & 4" riser.



ARR-244

30"

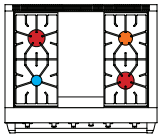
Heritage Classic range
with 4 sealed gas burners,
30" Innovection® oven
with Inconel® infrared broiler.
Shown with optional leg caps & 4" riser.



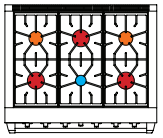
ARR-304

36"

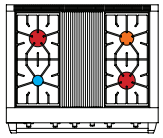
Heritage Classic range
with 6 sealed gas burners,
36" Innovection® oven
with Inconel® infrared broiler.
Shown with optional leg caps & 4" riser.



ARR-364GD



ARR-366



ARR-364GR

● 17,000 BTU (lg) ● 13,000 BTU (md) ● 9,000 BTU (sm)

See page 11 for illustration of island back.

COMMERCIAL GRADE INCONEL® BROILER BURNER

Constructed from Inconel® stainless steel a superior alloy developed to withstand high heat and abuse, the 18,000 BTU infrared burner delivers broiling temperatures up to 1,800°F perfect for searing steak, fish or any food of your choice.

RAPID HEAT OUTPUT

Rapid heat output and superior heat distribution boils water, sautes and cooks your favorite dishes, while reducing cooking time.

3 sizes of burners serve your everyday needs:

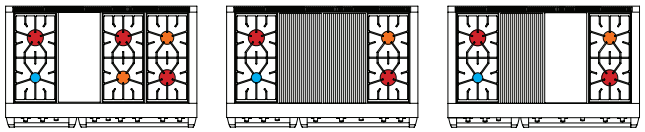
Large burner:	17,000 BTU
Medium burner:	13,000 BTU
Small burner:	9,000 BTU

HERITAGE CLASSIC SERIES

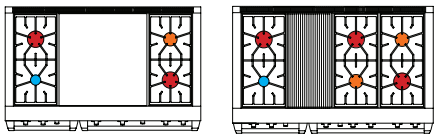
SEALED BURNER FREESTANDING GAS RANGES

48"

Heritage Classic range with 4 sealed gas burners
with 22" griddle, 18" & 30" Innovection® ovens
with Inconel® infrared broiler in each oven.
18" oven is a fully functional bake and convection oven.
Shown with optional leg caps & 4" riser.



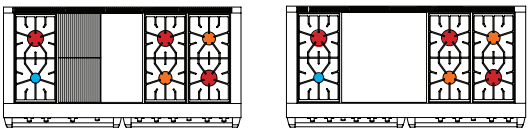
ARR - 486GD ARR - 484X2GR ARR - 484GDGR



ARR - 4842GD ARR - 486GR

60"

Heritage Classic range with 6 sealed gas burners
with 11"wide grill and 11" wide griddle
(2) 30" Innovection® ovens with Inconel®
infrared broiler in each oven.
Shown with optional leg caps & 4" riser.



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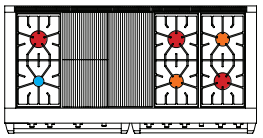


ARR - 606X2GR

● 17,000 BTU (lg) ● 13,000 BTU (md) ● 9,000 BTU (sm)

See page 11 for illustration of island back.

MIRROR CHROME GRIDDLES
(UPGRADE OPTION)

Our new mirror chrome griddle finish is a shining example of our commitment to cooking innovation. Four models to choose from – flat, half-flat-half-grooved with flavor separator, and all-grooved, to help the discerning chef prepare dishes with restaurant-style look and flavor in the comfort of your own kitchen.

LARGEST CAPACITY OVENS IN THE MARKET

Our 30", 36" 48" & 60" range ovens easily accommodate commercial full size sheet pans.

Our offering of maximum capacity ovens:
18" oven - 2.7 cu. ft.
24" oven - 3.8 cu. ft.
30" oven - 4.9 cu. ft.
36" oven - 6.0 cu. ft.

MEDALLION SERIES

DUAL FUEL SELF-CLEAN RANGES

MEDALLION FEATURES

- Versatile gas cooktop with precise electric oven temperature control
- 3-seconds-to-red electric broiler with glass ceramic infrared transparent shield
- User selectable self-clean time
- Large capacity cook top holds four quarts of spills
- Preheat time minimized using computer controlled cycling of bake, broil and convection ring
- True Convection with Stainless steel flow directors for improved oven temperature
- Easy Warm function for bread proofing, fruit and vegetable drying or crafts

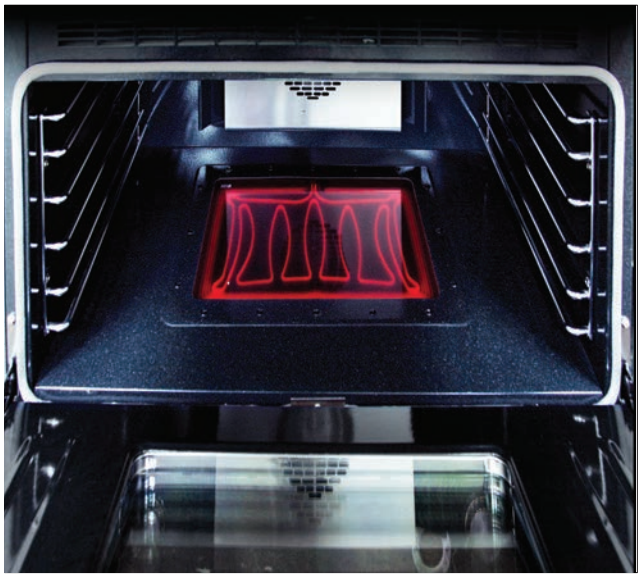
MEDALLION SERIES FEATURES

HEAVY DUTY KNOBS

Solid die cast heavy duty satin finish black knobs set in a chrome plated bezel with LED indicator lights for each knob, illuminate when burners are on.
Knobs also available as an upgrade in Red or Burgundy colors.

BURNER FEATURES

3 sizes of burners for your everyday needs:
17,000 BTU'S, (lg), 13,000 BTU'S (med), 9,000 BTU's (sm)
All burners are lift-off style for easy cleaning.
Built in simmer feature is available on all burners.
Automatic re-ignition will light and relight burners at any position, even on lowest settings.
Sealed single piece tooled Stainless Steel cooktop can hold more than a gallon of spills.



BAKE ELEMENT

The computer controlled 3,500 watt bake element heats to red in seconds and holds the oven precisely to the temperature you select. Quick heat up and accurate temperature control takes the guess work out of your cooking adventure.

PROGRAMMABLE DIGITAL CONTROL

Simply select Bake Temperature and Time, the on-board computer creates perfect oven conditions for professional cooking results.
Convection cooking is just a touch away, Timed Broil, Keep Warm, Self-Clean, and all other programs as well, including Child-Lock-Out feature to keep inquisitive hands out of mischief.

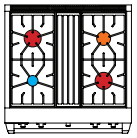
MEDALLION SERIES

DUAL FUEL SELF-CLEAN FREESTANDING RANGES

Sealed gas burners with electronic oven controls

30”

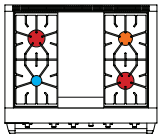
Medallion range with 4 sealed gas burners,
30” electric self-clean oven
with electric infrared broiler.
Shown with optional leg caps & 4” riser.



ARR-304DF

36”

Medallion range with 6 sealed gas burners,
36” electric self-clean oven
with electric infrared broiler.
Shown with optional leg caps & 4” riser.



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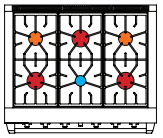

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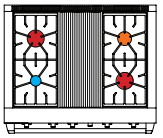


ARR-364GRDF

● 17,000 BTU (lg) ● 13,000 BTU (md) ● 9,000 BTU (sm)

See page 11 for illustration of island back.

PROGRAMMABLE DIGITAL CONTROL

Simply select Bake Temperature and Time, the on-board computer creates perfect oven conditions for professional cooking results.
Convection cooking is just a touch away,
Timed Broil, Keep Warm, Self-Clean, and all other programs as well, including Child-Lock-Out feature to keep inquisitive hands out of mischief.

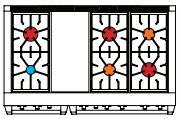
MEDALLION SERIES

DUAL FUEL SELF-CLEAN FREESTANDING RANGES

Sealed gas burners with electronic oven controls

48”

Medallion Range with 4 sealed gas burners and 22” gas griddle (1) 18” gas Innovection® oven with gas Inconel® infrared broiler and (1) 30” electric self-clean oven with electric infrared broiler.
Shown with optional leg caps & 4” riser.



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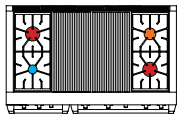
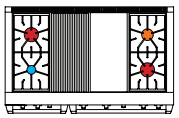
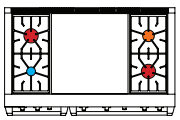


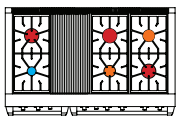
ARR - 484X2GRDF



ARR - 484GDGRDF



ARR - 4842GDDF

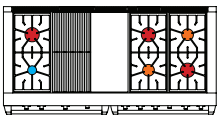


ARR - 486GRDF

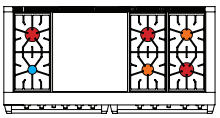
● 17,000 BTU (lg) ● 13,000 BTU (md) ● 9,000 BTU (sm)

60”

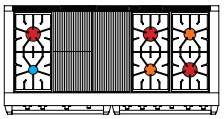
Medallion Range with 6 sealed gas burners with 11” gas grill and 11” gas griddle (2) 30” electric self-clean ovens with electric infrared broiler in each oven.
Shown with optional leg caps & 4” riser.



ARR - 606GDGRDF



ARR - 6062GDDF



ARR-606X2GRDF

See page 11 for illustration of island back.

MIRROR CHROME GRIDDLES

(UPGRADE OPTION)

Our new mirror chrome griddle finish is a shining example of our commitment to cooking innovation. Four models to choose from – flat, half-flat-half-grooved with flavor separator, and all-grooved, to help the discerning chef prepare dishes with restaurant-style look and flavor in the comfort of your own kitchen.

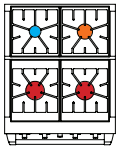
TITAN STEP-UP SERIES

TITAN STEP-UP SERIES

STEP-UP FREESTANDING GAS RANGES WITH SEALED BURNERS

24”

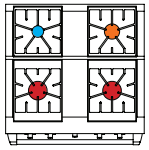
Titan range with 4 sealed gas step-up burners,
24” Innovection® oven
with Inconel® infrared broiler in oven.
Welded Island back included and installed.
Shown with optional leg caps.



ARR-244IS

30”

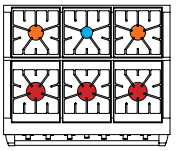
Titan range with 4 sealed gas step-up burners,
30” Innovection® oven
with Inconel® infrared broiler in oven.
Welded Island back included and installed.
Shown with optional leg caps.



ARR-304IS

36”

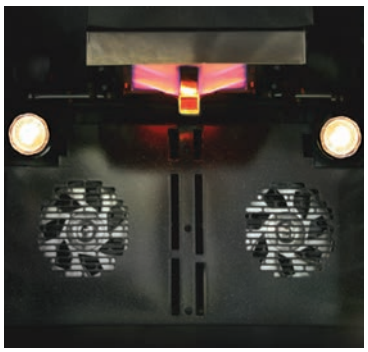
Titan range with 6 sealed gas step-up burners,
36” Innovection® oven
with Inconel® infrared broiler in oven.
Welded island back included and installed.
Shown with optional leg caps.



ARR-366IS

● 17,000 BTU (lg) ● 13,000 BTU (md) ● 9,000 BTU (sm)

See page 11 for illustration of island back.



COMMERCIAL GRADE BROILER BURNER

Constructed from Inconel® stainless steel material a superior alloy developed to withstand high heat and abuse, the 18,000 BTU burner delivers broiling temperatures up to 1,800°F perfect for searing steak, fish or any food of your choice.

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BURNER FEATURES

3 sizes of burners to serve your everyday needs:

Large burner:	17,000 BTU
Medium burner:	13,000 BTU
Small burner:	9,000 BTU

All burners are lift off-style for easy cleaning. Built in simmer feature is available on all burners. Automatic re-ignition will light and relight burners at any position even on lowest settings.

TITAN STEP-UP SERIES

STEP-UP DUAL FUEL SELF-CLEAN RANGES

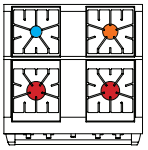
TITAN STEP-UP SERIES

STEP-UP FREESTANDING DUAL FUEL SELF-CLEAN RANGES

Sealed gas burners with electronic oven controls

30”

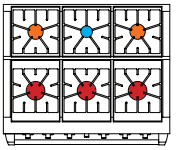
Titan range with 4 step-up sealed gas burners,
30” electric self-clean oven infrared broiler.
Welded island back included and installed.
Shown with optional leg caps.



ARR-304ISDF

36”

Titan range with 6 step-up sealed gas burners,
36” electric self-clean oven with infrared broiler.
Welded island back included and installed.
Shown with optional leg caps.



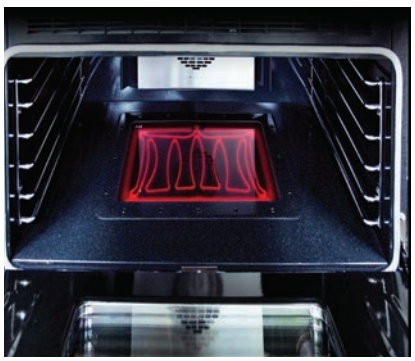
ARR-366ISDF

● 17,000 BTU (lg) ● 13,000 BTU (md) ● 9,000 BTU (sm)

See page 11 for illustration of island back.

CONVENIENCE OF THE UNIQUE STEP-UP RANGE

The Step-up range provides 2 different levels of cooking surface. The elevated rear burners provide easy access to sauté pans and allow larger pots to be used consecutively. Home chefs can easily orchestrate multiple entrees and sauces.



BAKE ELEMENT

The computer controlled bake element heats to red in seconds and holds the oven precisely to the temperature you select. Quick heat up and accurate temperature control takes the guess work out of your cooking adventure.

LEGACY SERIES

FRENCH AND CHEF DOOR WALL OVENS

WALL OVENS FEATURES

- Chef Door and French Door models designed to suit your personal kitchen working preference
- French Doors open with one hand using tried and true Restaurant Cooking Equipment design and parts
- Simultaneous left and right swing open oven doors reduce reach when loading heavy items
- Gas, Electric and Hybrid models available
- 30,000 BTU/Hr oven burner, 18,000 BTU/Hr broiler
- Two fan Innovection Convection system create a uniform oven temperature and reduces cook times

LEGACY SERIES

30" SINGLE DECK FRENCH & CHEF DOOR WALL OVENS

GAS OR ELECTRIC

FRENCH DOOR

30"

GAS

AROFG-30

Legacy 30" single french door gas Innovection® wall oven with infrared broiler.

ELECTRIC

AROFE-30

Legacy 30" single french door electric Innovection® wall oven with infrared broiler.

CHEF DOOR

30"

GAS

AROSG-30

Legacy 30" single chef door gas Innovection® wall oven with infrared broiler.

ELECTRIC

AROSE-30

Legacy 30" single chef door electric Innovection® wall oven with infrared broiler.

INNOVECTION® OVEN TECHNOLOGY

Innovection® Convection with it's dual fan system, optimizes uniform air flow and a balances turbulent heat distribution when baking, roasting and dehydrating food, reducing cooking time, reducing gas usage, and delivering a superior product.

LEGACY SERIES

DOUBLE DECK FRENCH & CHEF DOOR WALL OVENS

LEGACY SERIES

30" DOUBLE DECK FRENCH & CHEF WALL OVENS

GAS OR ELECTRIC

DOUBLE FRENCH DOOR OVEN

30"

AROFFG-230
Legacy 30" double french doors
gas Innovection® wall ovens
with infrared broiler in top oven
and proofing element in bottom oven.

AROFFE-230
Legacy 30" double wall ovens
with double french doors,
electric Innovection® wall oven with
electric infrared broil in each oven.

DOUBLE CHEF DOOR OVEN

30"

AROSSG-230
Legacy 30" double chef doors
gas Innovection® wall ovens
with infrared broiler in top oven and
proofing element in bottom oven.

AROSSE-230
Legacy 30" double wall ovens with chef
door on top and chef door on bottom,
electric Innovection® wall oven with
electric infrared broil in each oven.

FRENCH & CHEF DOOR OVEN

30"

AROFSG-230
Legacy 30" double gas wall oven french doors
on top, chef door on bottom,
with infrared broiler in top oven and
proofing element in bottom oven.

AROFSE-230
Legacy 30" double wall oven french doors
on top, chef door on bottom,
electric Innovection® wall ovens with
electric infrared broiler in each oven.

HEAVY DUTY KNOBS
Solid die cast heavy duty knobs
set in chrome plated bezels with
LED indicator lights, illuminated
when ovens are on.

Available as an upgrade in Red or Burgundy.
(Optional red knobs shown.)

LEGACY SERIES

30" DOUBLE DECK HYBRID WALL OVENS

GAS & ELECTRIC

HYBRID

- Best of both worlds – Gas on Top, Electric on Bottom
- Chef and French Door models designed to suit your personal kitchen working preference
- Electric oven features Rapid Preheat burner power control

BEST OF BOTH WORLDS

30'' DOUBLE DECK HYBRID WALL OVENS

GAS & ELECTRIC

DOUBLE FRENCH DOOR OVEN

30''

AROFFHGE-230

Legacy Series combination
French door gas oven and broiler on top
French door electric oven and broiler on bottom.

DOUBLE CHEF DOOR OVEN

30''

AROSSHGE-230

Legacy Series combination
Chef door gas oven and broiler on top
Chef door electric oven and broiler on bottom.

FRENCH & CHEF DOOR OVEN

30''

AROFSHGE-230

Legacy Series combination
French door gas oven and broiler on top
Chef door electric oven and broiler on bottom.

DEPENDENT FRENCH DOORS

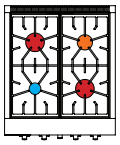
The dependant french doors incorporate an opening and closing mechanism allowing doors to move out of your way with a pull of one handle, so you may have total access to the oven without having a hot door directly in your way.

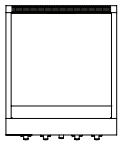
LEGEND SERIES
SLIDE-IN COOKTOPS

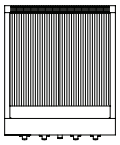
LEGEND SERIES
SLIDE-IN COOKTOPS

24''

ARSCT-244
Legend 24'' cook top with
4 sealed gas burners.
Shown with optional 4'' riser.

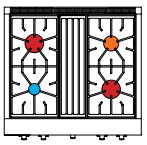

ARSCT-244


ARSCT-242GD


ARSCT-24X2GR

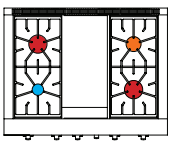
30''

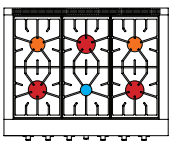
ARSCT-304
Legend 30'' cook top with
4 sealed gas burners.
Shown with optional 4'' riser.

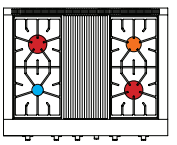

ARSCT-304

36''

ARSCT-366
Legend 36'' cook top with
6 sealed gas burners.
Shown with optional 4'' riser.


ARSCT-364GD


ARSCT-366


ARSCT-364GR

● 17,000 BTU (lg) ● 13,000 BTU (md) ● 9,000 BTU (sm)

RAPID HEAT OUTPUT

Rapid heat output and superior heat distribution boils water, sautes and cooks your favorite dishes, while reducing cooking time.

3 sizes of burners serve your everyday needs:

Large burner:	17,000 BTU
Medium burner:	13,000 BTU
Small burner:	9,000 BTU